

Mini Prawn and Chilli Bites Recipe

Ingredients:

- Tiger Prawns – 300 gms, raw, peeled, chopped
- Mayonnaise – 1 1/2 tblsp
- Red Chilli – 1, deseeded, diced
- Spring Onion – 1, finely chopped
- Egg – 1, small, lightly beaten
- Zest of 1/4 Lemon – grated
- Coriander Leaves – handful, chopped
- Breadcrumbs – 1/2 cup
- Olive Oil – 1 tblsp



Method:

- Mix all the ingredients in a large bowl.
- Shape into small balls and cover.
- Keep it in a fridge for 8 hours or overnight.
- Remove the prawn balls and keep aside for 10 minutes.
- Then roll them in the breadcrumbs and place them on a greased baking sheet lined with parchment paper.
- Bake in a preheated oven at 180C/350F for 15 minutes or until the prawn balls turn light golden.
- Remove.
- Serve warm with mint chutney and ketchup.